



# George Phillips Cellars Signature Reserve Sparkling Brut

— GZ COLLECTION —

## Wine Summary

This is a crisp and refreshing sparkling wine from California. Made in Brut style, this wine offers fresh aromas and flavor notes of apple, pear, and citrus with delicate effervescence. Enjoy George Phillips Signature Reserve Sparkling Brut chilled; it's excellent as an aperitif or served for a celebratory toast.

## Wine Flavors

- Green Apple
- Pear
- Citrus
- White Flowers

## Pairing Suggestions

- Cheeses – Gruyère, Mascarpone, Parmigiano-Reggiano
- Protein – Shellfish, Salmon, Chicken
- Vegetables – Mushrooms, Potatoes, Asparagus
- Spices – Fennel, Basil, Ginger

## Varietal

60% Chardonnay,  
40% Pinot Noir

## Meal Pairing Recommendations

- Deep Fried Turkey
- Roasted or Smoked Duck
- Apple Pie Normandy Style

## Alcohol

11.5% by Volume

## Appellation

California

## Recent Awards



**Silver Medal** 2020 Critics Challenge International Wine Competition  
*George Phillips Cellars Signature Reserve Sparkling Brut*





# 2021 Casa De La Luna Selección de Enólogo Sauvignon Blanc

— GZ COLLECTION —

## Wine Summary

Taste a bit of the heavens in every sip of this Chilean white that brims with bright lemon, key lime, and tart green apple for an unmatched dry flavor profile. Secondary notes of tropical fruit like pineapple and passionfruit set this Sauvignon Blanc apart from its more herbaceous cousins as a true star of fragrant white wines.

## Wine Flavors

- Green Apple
- Citrus
- Passionfruit
- Pineapple

## Pairing Suggestions

- Cheeses – Chèvre, Burrata, Ricotta Salata
- Protein – Shellfish, White Fish, Pork Chop
- Vegetables – Leafy Greens, Asparagus, Avocado
- Spices – Cilantro, Parsley, Chives

## Varietal

Sauvignon Blanc

## Meal Pairing Recommendations

- Oven Roasted Turkey
- Grilled Salmon with Bearnaise Sauce
- Seafood Salad with Citrus Vinaigrette

## Alcohol

12.5% by Volume

## Appellation

Valle Central, Chile





# 2019 Redland Ranch Reserve Pinot Noir

— GZ COLLECTION —

## Wine Summary

While this Pinot Noir seems light and delicate in appearance and aromas, it surprises with incredibly bold flavors and depth on the palate. Aromas of red cherry and raspberry are perfectly complemented by hints of rose petals, mushrooms, and truffles. This wine is medium-bodied with pleasant acidity and soft tannins.

## Wine Flavors

- Cherry
- Pomegranate
- Strawberry
- Mushroom

## Pairing Suggestions

- Cheeses – Taleggio, Gruyère, Manchego
- Protein – Chicken, Pork Belly, Duck
- Vegetables – Mushrooms, Kidney Beans, Potatoes
- Spices – Dijon, Umami Salt, Nutmeg

## Varietal

Pinot Noir

## Meal Pairing Recommendations

- Honey Glazed Ham
- Classic Bread Stuffing
- Cranberry Stuffed Beef Tenderloin

## Alcohol

13.5% by Volume

## Appellation

California

## Recent Awards



**Gold Medal, 90 Points** 2022 San Diego International Wine & Spirits Challenge  
*2019 Redland Ranch Pinot Noir*





# 2021 Red Yonnie Shiraz Limestone Coast

— GZ COLLECTION —

## Wine Summary

Enjoy the bolder side of red with this wine from the Limestone Coast of Australia. The grapes are grown in fertile Terra Rossa soils, making this region prime real estate for Shiraz. This peppery red expresses a fruit-forward nose of dark plum and cherry, along with toasted notes of oak and spice. Early morning harvesting and gentle extraction ensure that this sipping experience is smooth with a soft tannin structure and silky finish.

## Wine Flavors

- Red Fruit
- Dark Plum
- Cherry
- Oak

## Pairing Suggestions

- Cheeses – Smoked Gouda, Sharp Cheddar, Mimolette
- Protein – Beef, Lamb, Pork
- Vegetables – Sweet Potato, Beets, Lentils
- Spices – Chili Flakes, Cumin, Nutmeg

## Varietal

Shiraz

## Meal Pairing Recommendations

- Holiday Prime Rib
- Roasted Pork Tenderloin
- Rosemary Roast Beef

## Alcohol

15% by Volume

## Appellation

Limestone Coast,  
Australia

